

# DESSERT

## *Flan 5.95*

*Creamy custard with a delicate caramel syrup*

## *Xango 7.95*

*Vanilla cheesecake wrapped in a flour tortilla, deep fried, rolled in cinnamon sugar, drizzled with chocolate sauce, raspberry coulis and sauce anglaise*

## *Chocolate Jalapeño Ice Cream 6.75*

*Rich dark chocolate jalapeño ice cream, drizzled with raspberry coulis, and sauce anglaise garnished with candied pecans, Ooh Yummie*

## *Sopapillas 6.25*

*Light pillows of dough fried crisp, sprinkled with powder sugar and drizzled with agave nectar*

## *Churros 6.95*

*Served ala mode' drizzled with chocolate sauce and raspberry coulis*

## *Cheese Cake of the Day 7.25*

*Just ask your server*

## *Mexican Coffee 9.00*

*Coffee with Sauza gold tequila and Kablua topped with whipped cream and chocolate sauce*

# NON-ALCOHOLIC DRINKS

*Pepsi*

*Diet Pepsi*

*Root Beer*

*Sierra Mist*

*Dr. Pepper*

*Tea*

*Regular Coffee*

*Decaf Coffee*

*Lemonade*

*(One refill)*

*Flavored  
Lemonade*

*Strawberry,  
Hibiscus,  
Prickly Pear  
(No refills)*

*Horchata*

*(No refills)*

*Agua de Jamaica*

*(No refills)*

# HAPPY HOUR MENU

*3pm - 6pm*

## Drink Specials

*La Olla Margaritas 6.00*

*La Olla Gold Margaritas 9.00*

*Mango or Prickly Pear  
Margaritas 8.00*

*Mojitos 8.00*

*Horchata White Russian 8.00*

*All Wines 1.00 Off*

*Draft Beer 12 oz.-3.00 16 oz.-5.00*



## Munchies

*Chorizo Fundido*

*A fondue of chorizo black beans, green chiles and melted jack cheese, garnished with pico de gallo served with warm flour tortillas*

*7.95*

*Diablo Chico à la Carte*

*4.50*

*Ground Beef Nachos*

*La Olla's house chips topped with refried beans, ground beef, jalapeños, chili con queso, melted cheddar-jack, salsa fresca and sour cream*

*6.95*

# SPECIALTY DRINKS

*La Olla Margarita* 7.00  
Sauza gold tequila, orange liquor,  
and house margarita mix

*La Olla Gold Margarita* 10.00  
Lunazul Reposado, orange liquor,  
house-made citrus simple syrup

*Cadillac* 15.00  
Patrón Reposado, Grand Marnier,  
house made citrus syrup

*Prickly Pear, Mango,  
Strawberry Margarita* 10.00

*Hibiscus Margarita* 11.00  
Casamigos tequila, house-made hibiscus  
and citrus simple syrup

*Apple Moonshine Margarita* 11.00  
Our house margarita mixed with a large shot  
of apple-cinnamon moonshine

*Mojitos* 10.00  
A blend of rum, muddled mint, lime,  
simple syrup, shaken, served over ice

*Horchata White Russian* 10.00  
Our house horchata with  
Kablua and Vodka chilled over ice

*Bloody Caesar* 10.50  
Vodka, Clamato, and house mix

## BREWS

*Michelada* ..... 7.00

### Imported

*Corona* ..... 5.00  
*Corona Light* ..... 5.00  
*Dos Equis Lager* ..... 5.00  
*Dos Equis Ambar* ..... 5.00  
*Pacifico* ..... 5.00  
*Modelo Especial* ..... 5.00

### Draft 12 oz. 16 oz.

*Negra Modelo* ..... 4.50 6.00  
*Blue Moon* ..... 4.50 6.00

### Domestic

*Coors Light* ..... 4.00  
*Miller Light* ..... 4.00  
*Bud Light* ..... 4.00  
*Michelob Ultra* ..... 4.00  
*O'Doul's (non-Alcoholic)* ..... 4.00

# TEQUILA

*Lunazul Reposado* 8.00  
Double distilled from the finest 10 year old  
100% agave, Aged 9-12 months in  
American oak barrels

*Hornitos Silver* 9.00  
Floral, herbal notes with hints of clove,  
almonds and fresh wood

*Patrón Silver* 10.00  
100% pure Agave smooth and silky

*Patrón Reposado* 11.00  
100% blue Agave, citrus, honey  
and light vanilla

*Patrón Anejo* 12.00  
100% blue Agave aged at least 12 months in  
small oak barrels to create a sweet oak taste,  
enhanced with vanilla, honey and  
a smoky caramel finish

*Casamigos* 12.00  
100% pure blue Agave with vanilla tones

## WINES

*Pinot Grigio* 9.50  
An Italian, dry, crisp wine with a fresh fruit  
bouquet and bright acidity

*Chardonnay* 9.50  
Bright citrus, peach and lush cream flavors,  
and floral notes

*White Zinfandel* 8.00  
Semi Dry wine with flavors of red berries,  
citrus and melon

*Shiraz* 9.00  
Full bodied with flavors of blackberry, plum  
and cherry with a subtle richness of oak

*Cabernet* 10.00  
A medium body wine, with flavors of black  
cherry, currant and blackberry finishes with  
a hint of mocha and smoke

*Pink Sangria* 11.00  
Pinot grigio, with cranberry, Grand Marnier,  
citrus simple syrup and a splash of soda  
served over ice



*Red Sangria* 9.00  
A fruity red wine with a splash  
of soda served over ice

